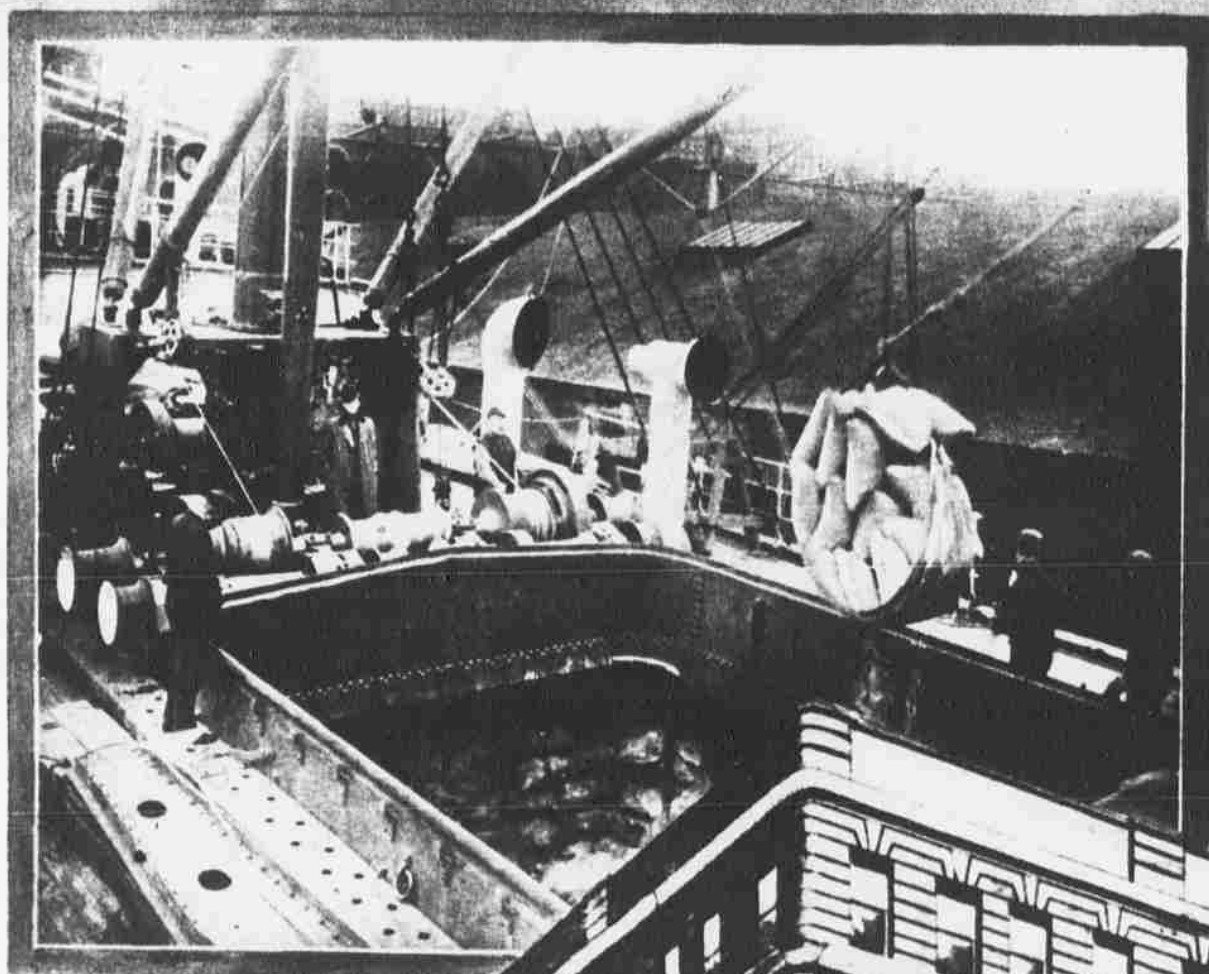
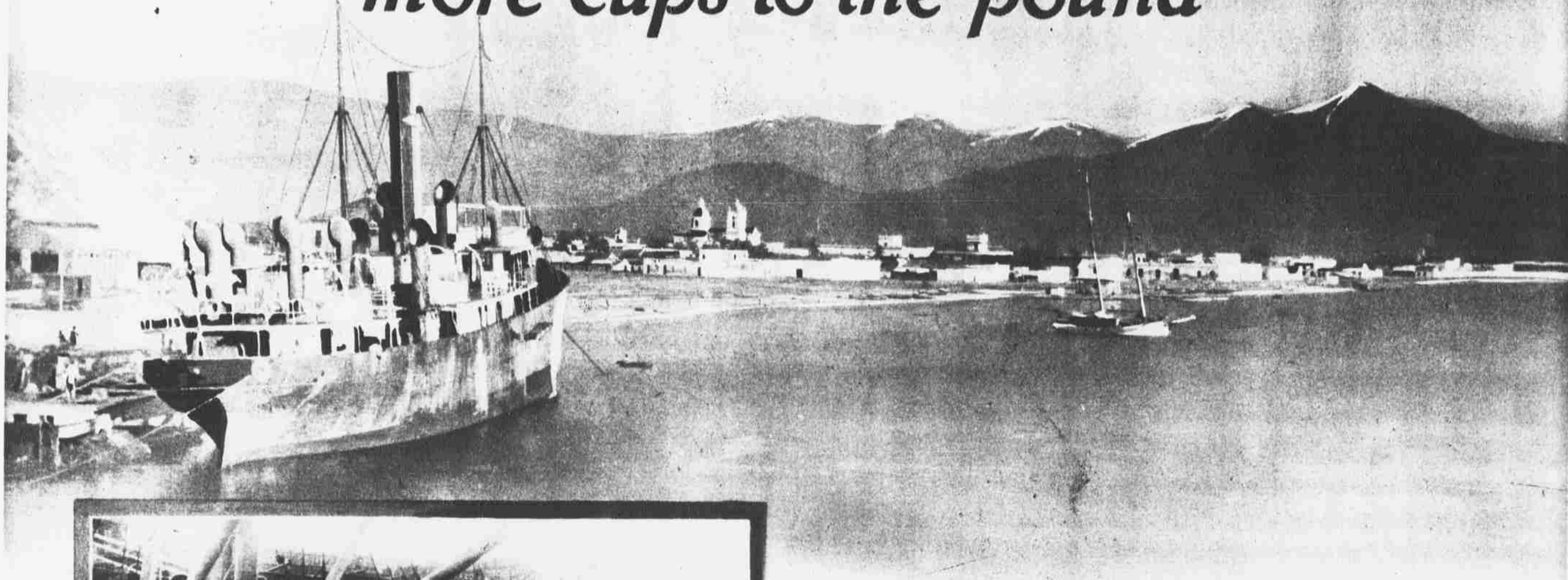


# HOTEL ASTOR COFFEE

*"more cups to the pound"*



Unloading coffee from steamer at Port of New York

*The Coffee that is grown on the slopes of the Andes Mountains for the epicures of America*

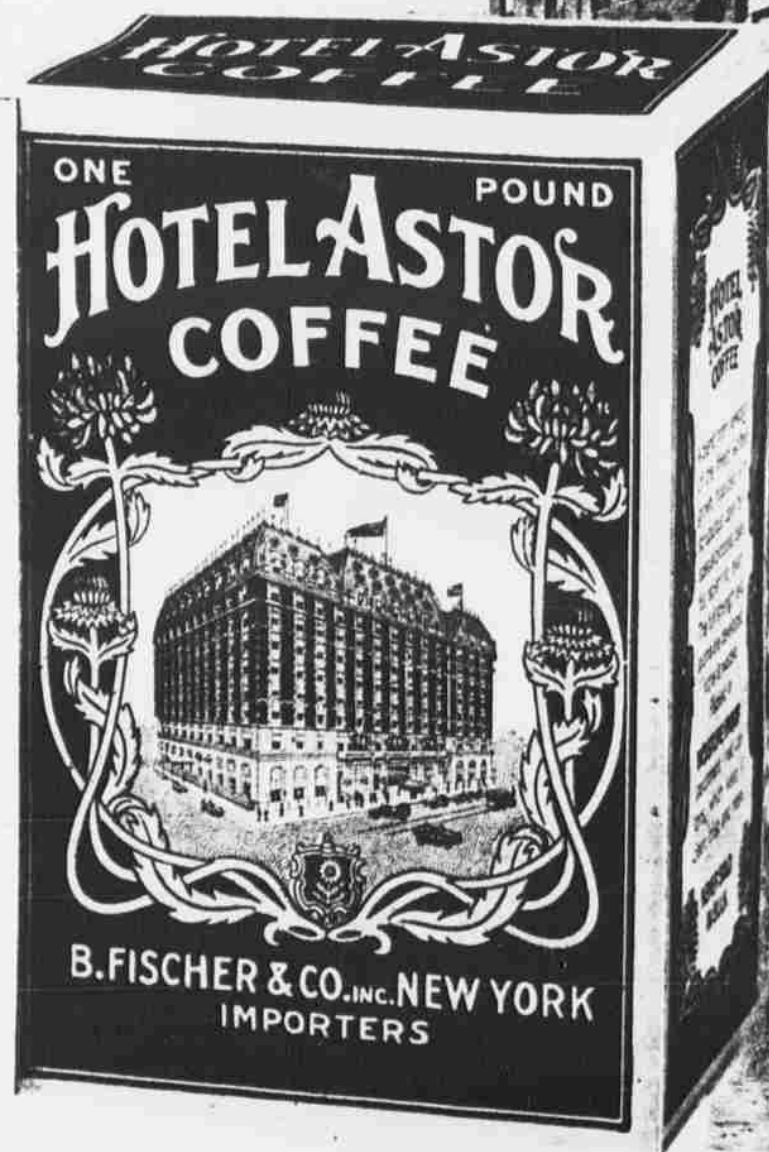
Straight to New York by ocean steamers, Hotel Astor Coffee comes to

B. Fischer & Co., Inc.

Here by scientific process, the coffee is carefully roasted. This roasting brings out the true strength and flavor. Then it is packed in moisture-proof, air-tight cartons which retain the aromatic oils in the coffee until ready for use. If ground or pulverized coffee is left unpacked the oils evaporate leaving the coffee tasteless.

Sold in bean, ground (steel-cut, chaff removed) and pulverized.

*HOTEL ASTOR COFFEE is never sold in bulk*



The New York Home of Hotel Astor Coffee

